

# Non-Examination Assessment 2

Name:

Task: British Cuisine




## **Section A: Research**

**Task Analysis** (*what questions do you need to find the answers to about British cuisine?*)

**Research Findings**



Name of Dish	How it meets the brief	Skills
Eg Shepherds' Pie 	Uses British minced lamb and locally produced potatoes and carrot. Is a traditionally British dish with a gravy sauce	S8 sauce making S2 vegetable preparation S1 piping mashed potato


## Section B: Demonstrating Technical Skills

### Trial Dish 1: Shepherd's Pie

#### Ingredients

- 1 onion
- 1 carrot
- 3 medium potatoes
- 1/4 Savoy cabbage
- 250g lean minced lamb
- 1 x 15ml spoon plain flour
- 1 x 15ml spoon tomato purée
- 1 x 15ml spoon Worcestershire sauce
- 300ml water, boiling
- 1 stock cube
- 150ml semi-skimmed milk



**Skills demonstrated:**

### Sensory Analysis:

	Taste x/5	Texture x/5	Appearance x/5	Aroma x/5	Overall Score
Taster 1					
Taster 2					
Taster 3					

### Improvements:

### Trial Dish 2: Vegetable Soup and Bread Rolls

#### Ingredients

1 onion

1 carrot

1 leek

1 potato

1 celery stick

1x 10ml spoon oil

1 stock cube and 600ml boiling water

1 x 15ml spoon coriander

250g strong flour

1/2 x 5ml spoon salt

7g pack fast action dried yeast

150ml warm water



#### Skills demonstrated:

A large empty rectangular box provided for the student to describe the skills demonstrated during the preparation of the dish.

**Sensory Analysis:**

	Taste x/5	Texture x/5	Appearance x/5	Aroma x/5	Overall Score
Taster 1					
Taster 2					
Taster 3					

**Improvements:**

**Trial Dish 3: Victoria Sandwich**

**Ingredients**

150g caster sugar

150g butter or soft spread

150g self-raising flour

3 eggs

1 x 5ml spoon baking powder

3 x 15ml spoon jam

oil for greasing tins



**Skills demonstrated:**

Blank area for recording skills demonstrated.

**Sensory Analysis:**

	<b>Taste x/5</b>	<b>Texture x/5</b>	<b>Appearance x/5</b>	<b>Aroma x/5</b>	<b>Overall Score</b>
<b>Taster 1</b>					
<b>Taster 2</b>					
<b>Taster 3</b>					

**Improvements:**

**Section C** (*justify your reasons for choice – how they meet the brief and the skills*)

For my three final dishes I have chosen to make:



### Timing Plan

Time	Order of Work	Hygiene and Special Points

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